

FRENCH TOAST CASSEROLE

INGREDIENTS:

- 1/2cup butter or 1/2 cup margarine
- 12slices bread (white or wheat)
- 2/3cup brown sugar
- 1teaspoon cinnamon
- 6eggs
- 1 1/2cups milk

DIRECTIONS

Melt margarine in a 9 x 13 baking pan. Put 6 slices of bread in bottom of pan. In a bowl mix 1 cup brown sugar with 1 tsp. cinnamon. Sprinkle 1/2 of this sugar mixture over bread. Add another layer of 6 slices of bread. In a bowl, whisk eggs with milk until well blended. Pour over bread layers. Sprinkle with remaining sugar mixture. Cover and refrigerate overnight. Bake covered at 350F for 30 minutes. Uncover and continue baking 15 minutes or until set and browned.